



SUPERBLEND

802.A CABERNET SHIRAZ 2022

"Impression: In the nicest possible way – a first impression invokes a 1980s Cab/Shiraz retro style. A second impression – more of a draft-horse demeanour in stature, no show-pony disposition here."

"Shape: Elliptical, with width and volume and weight. Not surprisingly courted by Quercus alba, all new."

PETER GAGO
Penfolds Chief Winemaker

OVERVIEW

Both crafted from special parcels of Shiraz and Cabernet Sauvignon – destined for Grange and Bin 707 – these wines share a common origin yet take distinct paths. Once one, now two, they have been interpreted, assembled, and matured in unique ways to create Penfolds 802.A and Penfolds 802.B. The varietal components of Penfolds 802.A were aged separately in new American oak hogsheads prior to being blended.

GRAPE VARIETY

59% Cabernet Sauvignon, 41% Shiraz

VINEYARD REGION

Barossa Valley, Coonawarra, Padthaway, McLaren Vale

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7g/L, pH: 3.69

MATURATION

18 months in American oak hogsheads (100% new)

COLOUR

Vibrant. Purples with a deep crimson on rim.

NOSE

Audacious.

An immediate allure – a continuum of rich and generous aromatics leap from glass.

(‘Old World’) Penfolds scents of yore. At once recognisable and distinctive plumes of Shiraz; and Cabernet Sauvignon; and blended Cabernet Shiraz.

Indeed, ripe fruits of every colour and spicy persuasion.

Never shy – textbook crushed ant formics, interwoven with barrel ferment notes and dark toffee.

At this stage at release – a bolder and plusher aromatic promise than that of its sibling, 2022 802.B.

PALATE

Black fruits, unctuous cherry and cassis laced with Madagascar vanilla pod, marzipan.

Overheard during tasting – “succulent and slurpy, sans alcohol” – certainly advocating a perception of being fuller-bodied than the 2022 802.B.

Whilst talking relativities, the appealing charcuterie flavours invoke less of the lamb and raw meats – more beef.

And a greater yet still unobtrusive oak presence. *Interwoven, integrated, absorbed* – take your pick; yet none of the 3 descriptors confer/validate the known % of new oak.

Chewy, even, and malleable tannins in tandem with bright, balanced acidity pave the way for a prominent back-palate.

PEAK DRINKING

2028 - 2052

LAST TASTED

February 2026